

TABLE DELICACIES

DISHES THAT ARE WORTH ADDING TO THE DAILY MENU.

Gooseberry Pudding a Splendid Dessert—Brown Chicken Fricassee—Flounders in a New Way.

Green Gooseberry Pudding.—Boil a pint of green gooseberries till soft, and sweeten to taste. When quite cold mix in thoroughly four well-beaten eggs and one ounce of butter. Butter a mold and sprinkle it thickly with equal parts of sugar and fine bread crumbs, then pour in the gooseberry puree, being careful not to disturb the casing; cover the top nearly half an inch thick with crumbs and sugar, and bake for an hour. When taken from the oven cover with a cloth, and only turn out when wanted. Serve with clotted or whipped cream.

Mushrooms Stewed with Cream.—This is a favorite recipe. Prepare a pound of mushrooms by paring off the ends. Clean and wash well and if very large cut in halves. Drain and place in a saucepan with three ounces of butter. Season with salt and pepper and cook five minutes. Add two tablespoonfuls of the white sauce made from a tablespoonful butter and one of flour, blended, then cooked with three-fourths cup milk to a smooth cream. Add also a half cupful of sweet cream to the mushrooms, cook three minutes longer and serve in a hot dish with eight heart-shaped bread croutons for garnish.

Sauce for Mushrooms.—Put three tablespoonfuls olive oil in a saucepan with one teaspoonful each of minced parsley and anchovies and a clove of crushed garlic. Heat five minutes, add to mushrooms that have been stewed in oil and serve.

Sauce for Stewed Mushrooms.—Peel and remove the stalks from some large mushrooms, wash and cut in halves. Put two tablespoonfuls butter in a saucepan with two tablespoonfuls flour. When blended add a cup and a half hot milk and stir until smooth and thickened. Add the mushrooms, season with salt, pepper and a little powdered mace, and simmer gently until the mushrooms are tender. When cooked, turn on a hot dish, garnish with fried croutons or bread and serve.

Brown Chicken Fricassee.—For a brown chicken fricassee, Creole style, cut up the chicken in the usual way and fry in equal quantities lard and butter until nearly tender and brown. Dredge a little flour into the gravy and brown. Add a pint of boiling water, a small onion minced, a quart of potatoes and a small bunch of parsley. Simmer gently an hour or until very tender, and serve with rice. If preferred the rice may be added and cooked with the stew.

Flounders in a New Way.—Flounders are good fried in the ordinary way in crumbs or in flour, and especially nice if melted butter seasoned with lemon juice and chopped parsley is passed with them; but here is quite a new way of cooking them: Wash the flounder and wipe it dry; lay it in a roasting-pan on top of two tablespoonfuls of minced onion, and sprinkle it with salt and pepper and a tablespoonful of chopped parsley; put it into a very hot oven and bake with half a cup of boiling water mixed with a tablespoonful of melted butter; when brown put the fish on a hot platter and put a teaspoonful of flour and a small half-cup of hot water into the pan, and stir and scrape over the fire till there is a nice brown gravy, adding a little kitchen bouquet to darken and season it; strain and pour this over the fish, and serve at once. —Harp's Bazar.

Left-Over Eggs.

Eggs that have been hard boiled and sent to the table and untouched can be sliced and dressed with mayonnaise. Fried eggs can be run through a food chopper, mixed with potatoes and cooked in potato balls. Poached eggs should be reheated and cooked done and run through a ricer to add to salads. Boiled or fried eggs if run through a ricer and mixed with finely chopped meat make good croquettes. If the yolk of an egg is used and the white is left, beat it and stir into apple sauce. A broken egg can be covered with water, placed in the refrigerator and will keep for several days.

Cherry Pudding.

Put into a saucepan two tablespoonfuls of butter with two tablespoonfuls of flour; blend well together over a gentle fire; add one pint of milk very gradually and stir until boiling; pour over a quarter pound of bread crumbs; add grated rind of one lemon, four tablespoonfuls of sugar, one teaspoonful of vanilla extract, quarter pound of cherries cut in halves and three well-beaten eggs. Pour into a mold well greased and decorated with cherries at the bottom. Cover with buttered paper and steam two hours.

Changing the Bed Linen.

Arrange to change the bed linen on the day you sweep your bedrooms. The soiled sheets may thus be drawn over the newly made beds to keep the dust from the spread and pillows. It will take but a few moments to remove these sheets and shake out of doors before consigning them to the clothes hamper.

Nut Candy.

Boil one quart of sirup, three cups granulated sugar, butter half size of eggs, two tablespoonfuls of vinegar until it is hard when dropped in water, add half teaspoon soda the last thing; spread nut meats in tins. Pour candy thin sheets over the nuts

LEADING GERMAN SUFFRAGIST.

Dr. Anita Augspurg Has Served Many Prison Terms for Her Cause.

Berlin.—Fraulein Dr. Anita Augspurg, leader of the German claimants of votes for women in Germany, has served 70 terms in prison for her insistence in behalf of her cause, and probably holds the record.

"The Anita," as her followers call her, recently attracted attention again by her repudiation of the social democrats in the name of the woman suffrage movement. The socialists have long been looked upon as the especial



Dr. Anita Augspurg

friends of the advocates of "votes for women."

The movements of no other woman in Germany outside of the members of the royal family are followed more closely by the public than those of Dr. Augspurg. She is a familiar figure in almost every part of the German empire, her mass of short, curly hair, and close-fitting reform garb making her an easy mark for the curious.

It is Dr. Augspurg's tongue which has landed her so often behind prison bars. She is a fearless speaker, and in a country like Germany her opinions on the equality of the sexes are regarded as little short of revolutionary.

Her latest sojourn in prison was the consequence of a few remarks on the Hamburg police, after witnessing an attempt to quell a street riot.

She was a born orator and politician. She has that greatest of all gifts for speaking, personal magnetism.

This German woman is a lawyer. She is practically the mother of the women's movement in Germany. In 1902 she founded the Woman's Suffrage league, of which she is now president.

The career of Dr. Augspurg is an example of the triumph of a strong-minded woman over the conventions that hedge about the sex in Germany. Practically her whole life has been a preparatory school for the unique position which she now holds. She was raised in a family of jurists.

MERCHANT MARINE LEAGUE.

Joseph G. Butler of Youngstown, O. Elected President.

Youngstown, O.—Joseph G. Butler, Jr., of this city, who has been elected president of the Merchant Marine League of the United States, has been for many years general manager of the Brier Hill Iron & Coal company, and is a recognized authority on pig iron. When the Bessemer Pig Iron association was first formed Mr. Butler was chosen as chairman, and he



still occupies that position. He has been connected with iron manufacture since boyhood and is considered to be one of the chief authorities in the United States on these matters, coke and iron ore matters. Mr. Butler is reputed to be a keen student of men and affairs and long has been interested in the work of the Merchant Marine league. He succeeds Harvey D. Goulder, who resigned the presidency.

Victory for Norwegian Women.

After granting women the parliamentary suffrage, Norway has gone a step further and voted to give all women employed in the postal service the same pay as the men. Norwegian women have struggled for this point for several years.

Treasurers Guarded by Dogs.

The treasurers of the Louvre are now guarded by watchdogs.

TRY THIS ORANGE CUSTARD.

Confection That Will Be Appreciated on a Hot Day.

A delightful dessert, called orange custard, is made by taking the juice of a sweet orange and half the rind, which has been peeled until tender. After it has cooled and has been beaten fine in a mortar, a teaspoonful of brandy should be added with the orange juice, half a cup or more of granulated sugar and the yolks of four eggs. Into this mixture is poured two cups of boiled cream or rich milk, and the whole beaten until the custard is cold; then it should be poured into custard cups, with a bit of preserved orange placed on the top of each cup, and served at once or set away to cool.

Butter and orange juice is prepared by mixing the juice of three sweetened oranges with as many teaspoonfuls of rose water, then adding the well-beaten yolks of six eggs, the whites of four and two cupfuls of powdered sugar. The mixture should be stirred over a slow fire till it thickens, then a tablespoonful of butter should be poured into a dessert dish and set away to cool.

VIENNOISE PUDDING IS GOOD.

Dessert Dish That Should Be Served with Sweet Sauce.

Put two tablespoonfuls of granulated sugar into a small pan over the fire; let it melt and become a rich brown color, but not black; allow to cool for a few minutes, then add three-quarters of a pint of milk. It will at first cause the sugar to set in a hard lump. That is quite right; merely stir it over the fire for a few minutes, and as the milk becomes hot the sugar will remelt.

Mix together in a basin three ounces of cleaned sultana raisins, three tablespoonfuls of sugar, the grated rind and strained juice of one small lemon and five ounces of bread cut into small cubes like ordinary dice. Add the colored milk and allow to remain in a cool place for ten minutes. Beat up two eggs and add them with one glass of home-made wine. Let soak for 15 minutes. Pour the mixture into a buttered mold. Twist a piece of buttered paper over the top. Put the mold in the steamer for about one hour. Turn out and serve with sweet sauce.

Crystal Mints.

Add to one pound pulverized sugar enough cold water to make a very thick paste. Wet the sugar all through, but do not have it in the least thin or watery. Bring to a boil, taking care to stir enough to keep from burning. The paste thins as it heats and it can be easily stirred. Just as it boils take it from the fire, put in a few drops of oil of peppermint, tasting the mixture to see when the flavor is strong enough. Go cautiously, as the oil is very powerful. Mix well so that the flavor goes all through the mixture, then chop from the end of the spoon on any hard, smooth surface—a large plate will do. The mixture should form round drops that harden at once. If the sugar becomes too thick before you have the drops all made heat again and if absolutely necessary add a few drops of water, but be sparing of this or you will get the mixture too thin.

Fresh Rolls Daily.

When making the loaves set aside any desired quantity of the dough into the ice box. If kept perfectly cold this will remain sweet an indefinite time and can be shaped into rolls, used as basis for a raisin bread, coffee cake, or in any way desired. Allow about 2½ hours in a warm place for raising the dough. If rolls are desired for breakfast mold them the last thing before retiring and set them where they will not be too warm. They will be ready for the oven in the morning. In this way fresh bread stuff in a variety of kinds may be had all through the week.

For raisin bread add to two cups of the dough two-thirds of a cup of sugar and a cup of seeded raisins. Mix thoroughly and let raise three hours.

Pineapple Jam.

Peel and grate as many pineapples as are desired, remembering that the sugar loaf pine is best for the purpose. Weigh and allow an equal weight of sugar. Let the sugar and pineapple heat gradually for 20 minutes, then simmer steadily after the sirup reaches the boiling point for nearly an hour or until it becomes a clear amber jelly that thickens as it cools. If extremely juicy some of the liquor may be strained from the fruit and canned separately, to be used in the punch bowl.

Baste Perforation Marks.

Instead of using lead pencils, chalk, tracing wheels to mark perforations when cutting out a pattern, run a basting thread through each perforation. Leave it a good length, knot at each end, and when pattern is removed pull double folds of material apart, cut thread in center, and knot ends. By this method the material is not disfigured, perforations are exactly where they should be, and only one pinning on pattern is necessary.

Chilled Cream.

Into a double boiler, beat the yolks of six eggs, add to them three ounces of grated chocolate, quarter of a pound of sugar and one pint of rich cream. Stir one way constantly until it thickens. Strain off into a large bowl. Beat half a pint of cream until very thick and add to this an ounce and a half of dissolved gelatin. Mix this very lightly with the chocolate and cream, then pour off into a mold and put on the ice to harden.

HAVE COOL DINING-ROOM.

Apartment May Be Kept Pleasant with a Little Care.

A cool dining-room is one of the greatest blessings one can possess in summer, but if one's room is not cool on account of its location it can be kept cool with not a great deal of difficulty. Air the house thoroughly in the morning before the sun gets hot, and then close the windows to the very bottom and pull the shades all the way down.

Close the door leading into the kitchen to keep the odor of the cooking out of the dining-room. If the room despite these precautions gets hot and sultry wring some cloths out of cold water and hang them in front of the window, which you have partially opened, and allow the breeze to blow through the wet cloths until they are dried. Quickly close the windows and place a dish or pail of cold water in the middle of the room. As soon as the water becomes warm remove it from the room.

Even on the most sultry, muggy day this method will seldom fail to cool and refresh the air of the room. Adding a drop of two of oil of lavender to the water will give the room a delicate, indistinct odor and will drive away any flies which chance to be there.

The Home.

Salt sprinkled around the drains is a simple and inexpensive disinfectant.

If hooks for the bathroom, kitchen and pantry are dipped in enamel paint there will be no trouble from iron rust.

Maple sirup which has fermented and become sour can be freshened by heating to the boiling point and adding a little soda. Stir thoroughly, then skim.

It is said if the upper sash of a window is drawn down to the sill, the lower one pushed to within two or three inches of the top of the window, it will give a good circulation in a sleeping room, yet the draft will not be noticed.

To clean swansdown make a warm soap lather and in this gently knead the swansdown till clean. Then rinse in fresh cold water to which a little blue has been added. Shake well and hang in the air to dry, shaking from time to time to make the down fluffy.

Lemon Ginger Beer.

This beverage should be made a couple of days before using. Pour two gallons cold water over a half-dozen lemons sliced thin, add a pound and a half sugar and a scant ounce ginger root. Let this come to a boil then add a tablespoonful cream of tartar. Strain and set in a cool place. When nearly cold, add a yeast cake dissolved in a little lukewarm water, stir thoroughly, then set in a cool place over night. In the morning mix well and bottle, corking air tight, and lay the bottles on their sides in a cool place. A small bottle of Jamaica ginger extract may be used in place of the whole ginger, if preferred.

Wash Silk Waist.

Make a strong suds of white soap, borax and lukewarm water. Put waist in suds, let soak for 15 minutes, then lift waist up and down and rub soiled places with hands; do not use a board. Rinse in several cold waters and in the last a little borax and a piece of starch, size of a walnut, to about a gallon of water; then hang up to dry. When ready to iron, dampen thoroughly, let lie for a few minutes, then iron on wrong side with warm iron. I have treated a white china silk waist like this dozens of times and it always came out as white as new, with a slight stiffness which looks like new.

Curried Pork.

Cut two and a half pounds of fresh pork into square pieces, fry them in a stew pan with a piece of butter.

Chop four onions and fry them also, then mix them with the pork. Add one tablespoonful of curry powder, season with salt and pepper, pour in one pint of water or stock, set over the fire until boiling, stirring constantly.

Draw to one side and simmer slowly for about three-quarters of an hour. When done take out the pieces of pork, boil the gravy and about half the quantity and pour it over the meat. Serve with rice.

Stringency Pudding.

It is not an especial mark of economy to save the stale bread for pudding, and then put in an extra amount of eggs, butter, and sugar to make it good. The success lies in making the pudding cheap. Pour boiling water on a half pint of broken bread. When soft mix in any kind of fruit—stewed or fresh—and add a bit of butter and one egg. Spice and sugar to taste and bake 20 minutes. Make a taste and the beaten white of the egg, flavored and sweetened.

Improved Shortcake.

A great improvement on strawberry shortcake is made by adding three sliced bananas to two boxes of the berries when preparing them for the cake. This brings out all the delicate flavor of the berry and imparts a most delicious flavor to the whole cake.

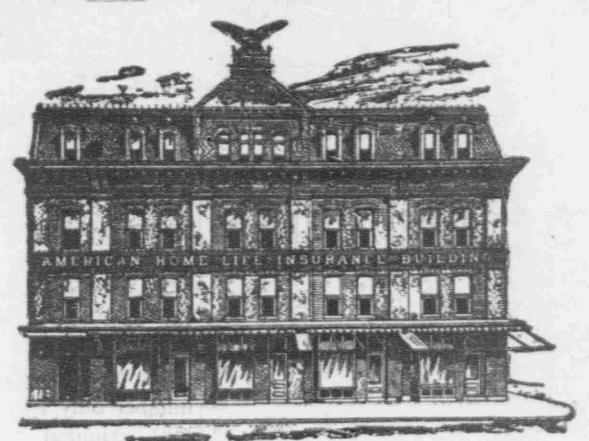
Bleach Grass Stains.

A good way to remove grass stains is to spread butter on them and lay the article in the hot sunshine.

Cold water, a tablespoonful of ammonia, and soap will take out machine grease where other means would not answer on account of the color running.

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Baked Salt Cod.

Soak salt codfish several hours in plenty of cold water, put into cold water, and simmer gently about 15 minutes. Pick into fine shreds and add the same amount of mashed potatoes. To one quart of the mixture add two rounding tablespoons of butter, one beaten egg, and hot milk to moisten. Put into a buttered baking dish, brush over with soft butter, dredge lightly with flour, and bake until brown on top. Serve with a sauce made from two level tablespoons of flour, four of butter, one cup of milk, and salt and pepper to season. Add a hard boiled egg chopped coarsely and heat well, then serve.

A Substitute for Spinach.

The tender leaves of young beet tops or turnips may be used instead of spinach and make a pleasant change for the lover of greens.

Thoroughly wash leaves to remove grit and boil until tender. Drain, press out the water and dress with butter, salt and pepper, stirring in a saucepan until thoroughly heated.

The flavor is much improved if a little vinegar and oil are added on the table. This is better than serving it with the greens as many persons prefer the butter dressing.

Porch Chair.

Mend your porch chairs with picture wire. It is easy to work with and strong. Lace across the seat and back to make a straight surface. Paint with enamel or carriage paint. Make covers to suit. I use burlap or denim and fill with excelsior. If they get wet they soon dry out and no harm is done.

Destroy Moths.

If you suspect that there are moths in your carpets, try and locate their hiding place. Wring a coarse cloth out of clean water and spread it smooth on the spot in the carpet where you think the moths are. Iron the wet cloth with a hot iron. The steam will kill the moths and eggs.

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